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CIRCULATION

WEEK ENDING OCT. 1st, 1921

11,745

NIGHT SCHOOLS.

With the opening of the night schools here this evening there begins a season of instruction for those who have not had the advantages of a public school education, or those who appreciate the need of being able to read and write in the English language, which ought not to be neglected.

Much has been accomplished by the night schools but there is still plenty of opportunity for them to continue the same excellent service of the past if the advantages offered are only improved. They are not maintained simply to increase expenses; they are provided for the purpose of giving advantages to those who have been denied them in the past for different reasons. They are maintained that there may be a decrease in illiteracy, that serious handicaps may be removed and that better citizens may result.

In view of the fact that there has been an increase in illiteracy in the state of Connecticut during the past ten years, and that the illiterates, meaning those who cannot write in any language, make up 6.3 per cent of the population whereas in 1910 they were but 6 per cent, Connecticut has reason to attribute to greater activity in overcoming this situation.

But while Connecticut has reason to put forth a greater effort in combating this condition there is likewise a greater responsibility resting upon Norwich where the census figures show the illiterates to number 6.3 per cent of the population, or a higher percentage than for the state.

Much can be done to better this situation through the evening schools. There is not only the duty of maintaining them that needs to be considered but if they are going to accomplish what is desired and intended efforts should be put forth to get those to attend the schools who need this very instruction. Illiteracy is a condition which ought to be attacked from every direction, and the night schools should be made full use of.

REFUSING AID.

Not very much sympathy will be manifested for the captain of the ocean steamship because of such punishment as seems to be coming to him, who upon getting a signal of distress from these shipwrecked fishermen being carried to sea tried to get another ship to go to their rescue and when that failed made no attempt to do anything and left them to the mercy of the sea and the more kindly graces of some other sea captain.

The fact that the ship captain has an excellent record in the handling of ships and that he rendered distinguished service in the operation of transports during the war does not excuse him for his conduct in regard to these three men. They were not lost although they were forced to spend hours in uncertainty as they were being driven out of the path of steamships when little time and effort would have been spent and no hazard would have been encountered in effecting their rescue.

For the steamship captain to plead that his vessel was carrying mail, and he did not want to delay it, is by no means an adequate excuse. Certainly quick transportation of the mail is important but certainly he would not have been censured for arriving an hour later if by so doing he had saved the members of the fishing party.

On the high seas many things are liable to happen to boats, whether they are little or big. There is a responsibility which the little fisherman has to the big liner when opportunity affords, and there is no reason why the big liner should not be ready to give life when the chance presents itself. In fact there is good and sufficient ground for the complaint against the captain who refused to do so. Where distress signals are not observed by passing ships there can be no blame attached but such were the circumstances in the case of this captain who saw the men, knew they were in an unusual position and recognized that they needed assistance, yet he went on his way and left them to the mercy of the sea and the possibility that a more humane captain would cross their path later on.

EDUCATION IN MEXICO.

Much has been looked for from Mexico under the presidency of Obregon. In some ways he has come up to expectations and in others he has not. He has not been able as yet to secure the much sought recognition by the United States of his government, but that is now a matter that rests largely with him.

As to affairs in Mexico there is a significance attached to the statement which he recently made to the effect that it is the aim of the government to employ fewer soldiers and more school teachers, and in making that statement he laid stress upon the fact that regiments and battalions have been discharged, appropriations for public instruction have been increased, teachers are being prepared and new schools are being provided.

There is nothing that Mexico has needed for a long period of years more than education. Conditions which exist within the country are made possible through the failure to give the proper attention to the education of the children. Mexico has schools but it hasn't enough of them. It has considered that they were necessary for the few instead of the many with the result that de-

plorable conditions have followed and there has been encouraged a spirit of fighting and troublemaking instead of peace, industry and progress.

Mexico through its failure to provide opportunities for its people in the way of an education is thus responsible for the backwardness, the exploitation of ignorance, its internal troubles and its inability to secure the confidence of other countries.

In going about the solving of its problems the right move is being made in decreasing the armed activities and increasing the educational opportunities. Conditions in the country have greatly improved since Obregon took hold of the job but there is great room for further betterment, and even the stand in behalf of education isn't going to accomplish the desired results without a lot of earnest support.

TOWN MEETING TONIGHT.

Along with other things much is said about high taxation.

Tonight in the town hall at the adjourned annual town meeting the taxpayers of Norwich will have an opportunity to say what they wish to have spent during the next twelve months. Frequently it is the case that those who fail to attend such meetings are heard in protest against action taken regarding the propositions presented at such a time. Such criticism comes with poor grace. Those who are opposed as well as those who are in favor of the respective items in the call for the meeting should make it a point to be in attendance and present their reasons why any of the matters should not be approved or learn possibly why there is a reason for any of the expenditures at this time.

The town meeting in the open forum where matters connected with the running of the town ought to have full and free discussion. That discussion or the action resulting therefrom ought to be participated in by more than a sprinkling of citizens. Let it be understood that this is the time when it is desired that the people be heard from. There are certain appropriations that must be made. They cannot be delayed or put over to another year. There are others which are not obligatory. Whether it is wise to approve them or to postpone action thereon must rest with the majority at the town meeting.

For that reason do not neglect the town meeting. Make it what it should be. Do your part to make it a representative one.

It is unreasonable to expect that the town officials can bring the taxes down. Aside from the certain fixed charges which must be met anyway it rests with the taxpayers to say what will be spent during the coming year and therefore what the tax rate will amount to, and it is at the town meeting that such action must be taken.

Don't stay away and complain tomorrow about what has been done. That will be too late. The town meeting is tonight.

SENATOR COLTS' VIEW.

In view of the fact that today has been fixed as the time for the taking of a vote in the senate on the bill for the repealing of the Panama canal tolls on American vessels, much interest is directed to the statement made by Senator Colt of Rhode Island who urged that the matter should be submitted to arbitration.

That it is realized is what would likely be the result should it be that the bill eliminating American vessels engaged in coastwise trade from tolls is passed in view of the difference of opinion that exists concerning certain clauses of the Hay-Pauncefote treaty. Should it go to arbitration it would be for the purpose of interpreting those clauses. It is the Rhode Island senator's view that instead of telling the world at this time, on the eve of a conference of the leading nations, that we are going to disregard the provisions of an international treaty that we should endeavor to get an interpretation from an impartial source.

It is realized of course that we can disregard treaties that we can violate them or that we can interpret them, according to our own ideas, but when we do so it is to be remembered that we lower ourselves in the opinion of the rest of the world. Instead of making a scrap of paper of the treaty it is possible to effect changes through negotiations. At least it is possible to make such an attempt and by so doing clear up any existing uncertainty. That is apparently the aim of the Rhode Island senator and it would seem to jibe with the views of leading jurists when the matter of the canal tolls was before the country on a previous occasion.

EDITORIAL NOTES.

Join the fire prevention gang. There is no danger that it will have too many members.

It is drawing near to Thanksgiving and Greece hasn't got Turkey done to a turn as yet.

How do you wish your money spent? It is to be decided tonight at the annual town meeting.

The man on the corner says: Cooler weather will make the corners less attractive for the busy idlers.

"Japan stops smoking," says a headline. But from indications there are times when it gets pretty warm.

Don't forget that the adjourned annual town meeting is to be held tonight. The business before it is your business.

It is through the town meeting that the citizens give expression to their likes and dislikes. That is the time and place to be heard.

National Fire Prevention day should develop a quickening of interest in its purpose to such an extent that more thought will be given to it.

Professor Pickering found that fields of foliage on the moon vanished after eleven days. Perhaps Jack Frost is hanging around those diggings.

When the prosecuting attorney of Bristol sets out to clean up the town regarding liquor selling he tackles a hard job but he appears to be in earnest and he should get the back of the law-abiding element.

Word to the effect that there is no danger of a coal shortage is a bit cheering probably to the fellow who hasn't or cannot put in his winter's supply, but no assurance is given that the price will not advance.

One New York magistrate told about 40 speeders and other law breakers to "go home and be careful." And yet people wonder why automobile laws and regulations get no more respect and why so many accidents happen.

WOMAN IN LIFE AND IN THE KITCHEN

SUGGESTIONS FOR THE HOUSEWIFE

Polish the leather traveling bag with linseed oil.

Clothesline will not stretch if it is boiled before use.

Every home should possess a portable fire extinguisher.

Scrambled eggs are delicious served with asparagus.

Beef cooked in a fireless cooker is not salted until done.

Bread sponge that sets the least bit too long may be sour.

Browned breadcrumbs and cream are delicious for breakfast.

The salad dressing should be added just before serving.

A soft soap eraser will remove mercury from gold jewelry.

Old paint stains on a carpet can be dissolved with spirits of turpentine.

Use very fine wire for sewing buttons on heavy overcoats.

Stand potatoes in hot water a few minutes before baking to hasten the process.

When darning a large hole sew net over the hole and darn through the net.

Asparagus and shrimps, marinated with French dressing, make a delicious salad.

When you light the oven to do your baking or roasting, fill your teakettle and set it on top of the oven. Then you will have hot water without using an extra burner.

In making tomato salad with gelatin add celery cut into fine pieces and the flavor of your salad will be much improved.

An excellent pie material may be added to the whole lot of canned goods by combining one-third rhubarb and two-thirds elderberries. This combination is many times mistaken for huckleberries.

WATER TEST OF EGGS

As an egg gets older the water contained in the white evaporates and this causes the empty space at the thick end of the egg to become enlarged. The more the egg rises in the water, until in the course of time it floats. Placed in water, an egg, if fresh, will remain at the bottom of the vessel, if not quite fresh, the big end will rise higher than the small end, and the higher the big end is raised the older the egg is.

ICE LASTS LONGER

Take a piece of coarse white flannel over a pitcher, leaving a cuplike depression in the center of the pitcher. Place the broken ice in the flannel and cover it tightly with thick flannel. The ice will keep this way all night, and the water that drips from it may be poured off as wanted. The water, however, should never rise to the height of the bag.

A DAMP CELLAR

You can cure cellar dampness in the following way: Take one pound of rough kitchen salt, powder it and divide into four portions. Remove four old tins and put the salt in them and stand in the cellar. The salt air will attract the moisture from the air. As soon as it becomes saturated with moisture stand the tins on the warm stove. The heat will cause the water to evaporate and leave the salt dry and ready for use again. When potatoes have to be stored in a cellar this plan should always be adopted, as it helps to prevent the potatoes sprouting.

HEALTH AND BEAUTY

Straws may be used in giving linings to sick children when they cannot be moved. Glass tubes are easily broken but a bundle of straws such as used at soda fountains may be purchased at small cost.

Lemon juice is good for hair, particularly light hair. And it tends to give it that clean look and smell which is desirable. The pulp of the lemon can be rubbed right on the scalp without injury.

Many women who weigh about what they should and who live moderately active lives are badly developed in the calf of the leg and the ankle. There seems to be no particular reason for this unless it is that they have never taken sufficient leg exercises.

Usually weaning of a baby from the breast should be begun at 9 or 10 months of age by substituting one feeding a day for one nursing, later two feedings and thus gradually the child is to be taken from the breast altogether.

Generally at 1 year the weaning should be completed. In summer it may be advisable to nurse an infant a little longer rather than wean in winter, but in quality, it is advisable to complete the weaning.

MADE OF RIBBON

A twine-hall cover may be made from an old piece of silk or ribbon. Use six pieces of ribbon or silk and make them one and one-half inches wide and eleven inches long. Two pieces of different colors may be used. Whip the strips together closely for the depth of the hall to be inclosed, leaving loops at the top and fringed ends at the bottom. Gather the double loops with a strong thread and draw down securely. Suspend with a piece of narrow ribbon and place the ball of twine inside ready to use.

USE MENDING TISSUE

While piecing together a quantity of fur to make trimming for a coat and hat one woman found that mending tissue and a warm iron saved endless sewing—a tedious task where fur is concerned. Stripes of colored lining were laid over the fur and the mending tissue and the joining was accomplished and proved strong enough for the purpose for which the fur was intended.

BLOUSES LOOSE AND FLOWING

With the aid of the sleeve, the effect of most of the blouses shown are flowing ones, though the models are built on fairly simple foundations. The collarless type is paramount, with over the skirt finish. In the latter detail there are the straight overblouses, the simple tie-backs and the belted styles. In the straight blouses the most frequently noted are those that are made extra long. In addition to the sleeve for added grace of line, cape backs are noted with deep bertha.

CHILDREN'S DRESSES

Bright wool fabrics either in one color or in checks or plaids are much used for children's dresses, with embroidery and braiding as the trimming. One chic frock recently seen was of red and white in about a half-inch check. It was trimmed with a scroll design in narrow red soutache braid.

DICTATES OF FASHION

Platinum catenul is much in demand for coats and trimming this fall.

Pitch is used for collaring coats and dresses.

Almond green is a new color gaining in favor.

Velvet is much in vogue for the winter. Sometimes it is heavily beaded, but more often plain. All shades

of rose and red are modish for evening.

Low-heeled shoes are the rule except for dress wear and even then heels are nothing like as high as formerly.

Trailing scarfs and draperies are features of the newest evening gowns and seem to argue a return of the train.

Many fur coats have the bishop sleeve.

The petal bodice has arrived; petal skirts having been exceedingly popular, the petal bodice now bids for favor.

Much velvet is anticipated for fall, velvet suits and dresses as well as hats.

Flying squirrel is being used extensively for trimming suits and coats.

All-black costumes of net, charmeuse and Canton crepe have sold black accessories. Bodices are transparent and sleeves short.

It is an interesting trick to wear a narrow ribbon about the waist to match the ribbon on the hat.

Long sleeves, with open underarm seam, fall away from the arm and are held to the wrist by a narrow band.

Canton and crepe de chine one-piece dresses are popular worn with matching capes in georgette of a contrasting shade.

GOWNS OF CREPE AND VELVET

Crepe, velvets and broads are the specialties of one manufacturer. Several of their black evening gowns are made up with lace, while afternoon frocks are shown plain and sometimes with beads.

Side drapes of lace, which extend from the shoulder to the hem and form tiny sleeves, characterize a black costume of Canton crepe which has inserts of the same lace in straight lines down the front. A heavy Canton crepe has side drapes heavily beaded in red. Lines of the same beads outline the collar, cuffs and shoulders.

Three tiers of white crystal beads in long loops cover the entire skirt of a Canton crepe gown built on straight lines. One tier of loops covers the waists supplemented with bands of designs in the beads. A black chiffon valued with long bodices straight in front and gathered at the sides, features a curved hem, longer at the sides than in the back and front.

In brocade chiffon, two deep turquoise frocks are shown, one with a scalloped tunic over an underskirt of the same color in charmeuse, and the other with the flower design of the brocade on the lower part of the skirt emphasized by blue beads.

A dress with a separate cape is shown in brown Canton crepe. The bodice is long waisted and plain with a corded belt and long side panels. The cape is of the same color and also plain, except for the corded border of the wide collar and the bottom.

NEEDLEWORK NOTES

A pretty pair of curtains for the pink bedroom may be made of white dimity, hemstitched and picot-edged in pink.

If there is a jagged tear in your umbrella, instead of trying to darn it use court plaster on the inside. This will last quite a while unless rains are too heavy, and will show less than darning.

When a rip has come in a rain coat which is good otherwise put a piece of adhesive plaster on under side just a bit larger than the slit and the coat will be as good as new.

When a coat is frayed on the front edges remove buttons. With small

embroidery scissors rip open the edges pick out all threads cut part of the interlining away, and then turn under the top edge of the coat about one-fourth of an inch or more. Paste carefully. Then turn the under side the same way, and put together by hand, neatly. Remove bastings, press, replace buttons and the edge will look like new.

In making buttonholes, if the thread should break or prove too short put the needle through the slit to the wrong side and fasten. After threading the needle again insert it in the side of the last stitch, drawing the thread up through the last knot or put and proceed as before. On heavy cloth and where shank buttons are used the end of the slit nearest the edge is rounded so the button will rest flatly in the buttonhole.

GOWNS RECENTLY SEEN

Black chiffon and black lace were combined in a smart dinner gown recently seen. This was a panel frock according to pleted panels of chiffon being hung over a satin foundation, with shorter panels of lace over the wide sleeves falling away from the arms. They were of chiffon and edged with lace.

Another gown of Grecian type seen at dinner or for gossamer in a lovely shade of gray, the skirt banded with silver and the girdle of cloth of silver.

Lace and beaded robes for evening wear are being revived for the coming season. This style means that the home dressmaker may have things her be draped or fitted over a foundation dertaken. These robes simply have to own way when an evening gown is un-

and the frock is ready to be worn.

LINGERIE AND LACE

A new French collection of lingerie dresses is soon to be brought to this country in which it is said that broderie Anglaise and Valenciennes laces are especially important in both made-up and exclusive groups. Laces and chiffons are quite prominent again the latter in bright colors and soft drapes and the former more often in black or metal effects. The dance frocks are reported selling well.

A collection of models recently brought from Italy, introduces the cape or hood style of the Capucine as well as some ecclesiastical ideas and dress-makers of Turin and Milan are quoted as creating gowns of distinctive charm.

CONCERNING WOMEN

Mrs. Alona Boutakova, who before the war was a lady of the Czar of Russia's court, is now earning her living as a manicurist in San Francisco.

The Roctegen Society of London has amended its rules so that Mme. Curie the noted radium expert can become a member of the society.

A resolution adopted at the closing session of the International Woman's Congress in Vienna, favors the suspension of the penalties imposed by the Allies upon Germany.

Mrs. James Brooks Henderson, widow of the former Missouri senator is called, the "Mother of Washington" because of her long years of active work in the capital city.

Mrs. J. M. Thirlich of Millwood, N. Y., supervises a little farm that caters to the wants of aged, helpless or otherwise unfortunate animals.

Granite ware and tin will not rust if the articles are well oiled and baked in a slow oven some time before using them for cooking.

REMEMBER

A small canteleupe may be cut in halves after chilling. Remove the seeds then fill one-half with pistachio cream

DECORATIVE DESSERT

A small canteleupe may be cut in halves after chilling. Remove the seeds then fill one-half with pistachio cream

and the other half with lemon jelly. Sprinkle with powdered nuts and cap with sweetened whipped cream. This makes a decorative dessert, and a good one.

RECIPES

Chocolate Cookies—1 cup granulated sugar, 1-2 cup butter, 1 beaten egg, 1 teaspoonful soda dissolved in 1-2 cup sour milk and 2 teaspoonfuls baking powder, 5 tablespoonfuls cocoa, 2 teaspoonfuls cornstarch, 2 teaspoonfuls vanilla extract, pinch of salt and 3-2 cups of flour sifted together. Mix in the order given and set in a cool place till stiff, then roll out and cut. Bake in a quick oven and cover with white icing.

Sour Milk Corn Bread—1 scant cup cornmeal, 1-2 cup flour, 1 well beaten egg, 1 cup thick sour milk, 1-2 tablespoon soda, 1 tablespoon sugar, 1 tablespoon melted beef dripping or butter, 1-2 teaspoon salt. Dissolve the soda in a little hot water, and add it to the sour milk. Sift the dry materials together add to them the milk, the egg, and the melted shortening and turn into greased muffin tins. Bake about 30 minutes in a good oven. (Sour cream may be used instead of the milk if desired.)

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